Users Guide & Installation Handbook

Belling
Built-in Gas - AU

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think of everything

083137410 13.05.2012

CONTENTS & OUR WARRANTY

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INTRODUCTION

Should you need it . . . .

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our warranty and guarantee. Simply fill in the details on the card and post it off, this will register your appliance.

Glen Dimplex Australia PTY LTD
1/21 Lionel Road
Mount Waverley
Victoria 3149
Australia
Ph: 1300 556 816
Fx: 1800 058 900

Glen Dimplex New Zealand Pty
38 Harris Road, East Tamaki
Auckland
New Zealand
Ph: 09 274 8265
Fx: 09 274 8472

If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.
Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information.

Important Notice

Please note there may be a cooling fan fitted to this appliance. It is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency, (particularly built in appliances) see clearance dimensions in the installation section of the booklet. During use the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.

It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

Please note:- these safety warnings cover both gas and electric products.

GENERAL

WARNING! - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING! - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces.

WARNING! - Servicing should be carried out

only by authorised personnel.

- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not modify this appliance.

CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

WARNING! -

Do not operate the appliance without the glass panel correctly fitted.

WARNING! -

Never put items directly on the base of the oven or cover the oven base with

foil, as this can cause the base element

to overheat.

WARNING! -

The top element gets extremely hot when in use, so take extra care to avoid touching it.

WARNING! -

Do not modify the outer panels of this appliance in any way.

WARNING! -

This appliance must be earthed.

WARNING! -

There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

WARNING! - Do not use harsh abraisive cleaners or sharp metal scrapers to clean the ovendoor glass since they can scratch the surface, which may well result in shattering of the glass.

GAS WARNING! -

If you smell gas:

Do not try to light any appliance.

Do not touch any electrical switch.

Contact your local gas supplier immediately.

CAUTION: This appliance is for cooking purposes only. It must

not be used for other purposes, for example room heating.

OVEN / GRILL

Do

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

Never use this appliance to heat anything other than food items and do not use it for heating the room.

USING THE GRILL - ELECTRIC (IF FITTED)

Caution: Accessible parts may be hot when the grill is used - young children should be kept away.

A grill pan handle can be purchased as an optional extra from our spares department quoting the numbers below.

Handle - 082283705

Handle grip - 082469100

Complete grillpan pack - 012635666

Contact details can be found on the customer care page.

If cleaning the grill pan when it is hot, use oven gloves to move it.

Food for grilling should be positioned centrally on the trivet.

Using the grill

Important: The grill door must be fully open when the grill is used.

Open the grill door. Turn the grill control knob to the grill symbol position. For best cooking results, we recommend that you preheat the grill for about 3 minutes.

Push the grill pan towards the back of the shelf, to position it under the grill.

The speed of grilling can be controlled by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed. The HIGH trivet position is suitable for toasting bread. The LOW trivet position is suitable for grilling all types of meat & fish.

With the grill trivet removed the food is placed directly on the base of the grill pan - eg: when cooking whole fish or browning dishes such as cauliflower cheese.

To switch off, turn the control knob to the off ● position.

Aluminium foil
Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

The cooling fan (if fitted)

When the grill is switched on, after a short delay, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

During use the fan may cycle on and off, this is normal.

USING THE TOP OVEN - GAS

USING THE TOP OVEN

Ignition

Push in and turn the top oven control knob anticlockwise to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold a lighted match or taper to the burner, until the burner lights. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer that 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

Turn the control knob to the required setting.

To switch off, return the control knob to the off position.

Note; Some appliance's are automatic ignition and do not include neither require an ignition switch.

Using the top oven

The top oven can be used in the same way as the main oven, to cook the full range of dishes, but it is a secondary oven and there are some differences.

Foods cooked in the top oven should be in relation to the oven size. Larger dishes, or food which may rise during cooking, should be cooked in the main oven.

Large items, wide tins and tall items such as rich fruit cakes should be cooked in the main oven to obtain optimum results.

Notes:

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Preheating

Always preheat the top oven for 15 minutes. However, if the main oven is being used at the same time, then preheating may not be necessary. The cooking time may need to be shortened slightly, or the cooking temperature adjusted, to allow for heat transfer from the main oven to the top oven if both ovens are used together.

If you are not preheating the oven, the cooking times in the baking guide may need to be extended, as they are based on a preheated oven.

The oven must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

Put the oven shelves in the position required before preheating the oven.

Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

USING THE TOP OVEN - GAS

OVEN FURNITURE

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray	350mm x 330mm
Roasting tin	370mm x 320mm

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Oven shelves

Extra shelves may be ordered from your local supplier.

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

The top oven shelf helps to ensure even baking in the top oven. It has a rear deflector fitted to it, and is not intended for use in the main oven.

Oven light (if fitted)

Press the light button on the facia panel. If there is no light button the oven light will come on when the oven control is operated.

Slow cooking

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to 195° and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

USING THE TOP OVEN - GAS

TOP OVEN BAKING GUIDE

Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	230	top - middle	10 - 15 mins
Meringues	130	bottom	2 - 3 hours
Cakes			
Small cakes	200	middle	15 - 25 mins
Whisked sponge	200	middle	20 - 30 mins
Swiss roll	215	middle	10 - 12 mins
Victoria sandwich	190	middle	20 - 35 mins
(2 x 180mm / 7" per shelf)		(side by side)	
Genoese Sponge	200	middle	25 - 30 mins
(2 x 180mm / 7" per shelf)			
Pastry			
Rough Puff	230	middle	cooking time
Flaky / Puff	215	middle	depends on
Shortcrust	215	middle	recipe & type
Flan	215	middle	of filling
Biscuits			
Shortbread fingers	200	middle - top	
Nut brownies	200	middle	
Brandy snaps	190	middle - top	
Flapjacks	190	middle - top	
Ginger nuts	200	middle - top	

Baking guide hints

The gas mark settings and times given in the top baking guides are based on dishes made wit block margarine. If tub margarine is used, it may be necessary to reduce the gas mark setting.

If a different gas mark setting to that shown in our guide is given in a recipe, the recipe instruction should be followed.

The cooking times given in the baking guides are based on a preheated oven. If you do not preheat the oven, cooking times should be extended.

USING THE TOP OVEN - GAS

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 180° for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Please note:- for all other Roasting guides refer to main oven section and see table.

USING THE TOP OVEN - GAS

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at 180°		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well Done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

USING THE MAIN OVEN - GAS

USING THE MAIN OVEN

Ignition

Push in and turn the main oven control knob to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold a lighted match or taper to the burner, until the burner lights. If after 15 seconds, the burner has not lit, turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

Do not hold the control knob in for more than 15 seconds.

Turn the control knob to the required setting.

Note; Some appliance's are automatic ignition and do not include neither require an ignition switch.

To turn off, return the control knob to the "off" position.

Preheat the main oven for 15 minutes. If you are not preheating the oven, the cooking times in the baking guides may need to be extended, as they are based on a preheated oven.

The oven must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges. Put the oven shelves in the position required before preheating the oven.

Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

Oven light (if fitted)

Press the light button on the facia panel. If there is no light button the oven light will come on when the oven control is operated..

OVEN FURNITURE

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray	350mm x 330mm
Roasting tin	370mm x 320mm

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Oven shelves

Extra shelves may be ordered from your local supplier.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing upwards.

SLOW COOKING

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.

Always use the top half of the oven for slow cooking.

USING THE MAIN OVEN - GAS

For roasting joints of meat or poultry, and for pot roasts preheat the oven to 215° and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

MAIN OVEN BAKING GUIDE

Dish	**Recom-mended temperature**	**Suggested shelf position**	**Approximate cooking time (preheated oven)**
Scones	230	middle - top	8 - 15 mins
Meringues	125	bottom	2 - 3 hours
Cakes			
Small cakes	200	middle - top	15 - 25 mins
Whisked sponge	200	middle - top	20 - 25 mins
Swiss roll	215	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	185	middle - top	20 - 30 mins
Genoese sponge	185	middle	20 - 30 mins
Madeira (180mm/7")	170	middle	1 - 1¼ hours
Gingerbread	170	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	155 or 170	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	140 or 155	bottom	depending on recipe
Dundee cake (205mm/8")	170	middle - bottom	2 - 2½ hours
Pastry			
Rough Puff	230	middle - top	Cooking time depends on recipe and type of filling
Flaky/Puff	215	middle - top	
Shortcrust	215	middle - top	
Flan	215	middle - top	
Biscuits			
Nut brownies	200	middle - top	25 - 35 mins
Brandy snaps	185	middle - top	10 - 12 mins
Flapjacks	185	middle - top	20 - 25 mins
Gingernuts	185	middle - top	10 - 20 mins

USING THE MAIN OVEN - GAS

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 200° for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

USING THE MAIN OVEN - GAS

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at 200°		**Approximate Cooking Time (preheated oven)**
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well Done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

CLEANING

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/ painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladded stips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.
- Do not use steam cleaners.

Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

Glass parts

WARNING:- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.

Rinse away any excess cleaner and dry with a soft cloth.

Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher

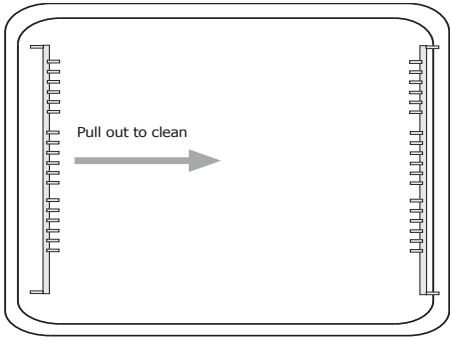
REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass (glass doors only)

- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning:** Do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Shelf Runners

- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



INSTALLATION

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.
The information below is crucial to installing this appliance correctly and safely.

Gas Safety (Installation & Use) Regulations

This appliance must by an authorised person in accordance with the Australian Gas Installation Standard AS5601 the manufacturers installation instructions, local gas fitting regulations, and any other relevant statutory regulations.
Particular attention should be given to relevant requirements regarding ventilation.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Ventilation Requirements

Ventilation must be as specified by AS 5601 Installation code. The room containing the appliance should have an air supply.

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal conditions.

Failure to install appliances correctly is dangerous and could lead to prosecution.

WARNING! - This appliance is unsuitable for use in a marine environment.

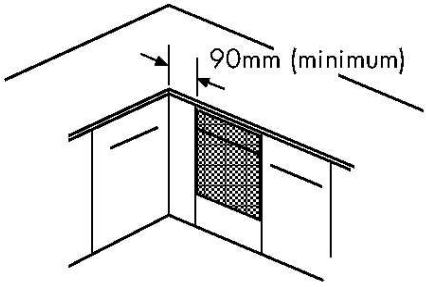
If the appliance is placed on a base, measures have to be taken to prevent it slipping from the base.

Caution: The use of gas cooking appliance results in the production of heat, moisure and products of combustion in the room in which it was installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

INSTALLATION 60CM

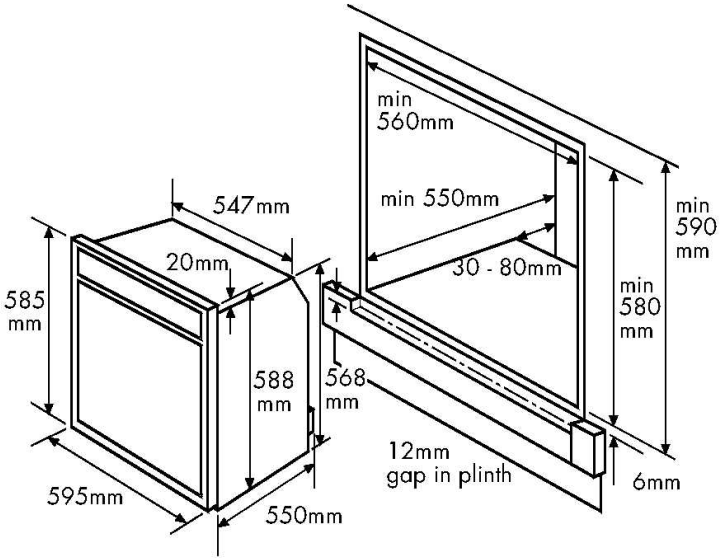
STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.
Whilst every care is taken to eliminate burrs and raw edges from this product,please take care when handling - we recommend the use of protective gloves during installation.
Please note that the weight of this appliance is approximately 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.
Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Housing dimensions

The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown. 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.

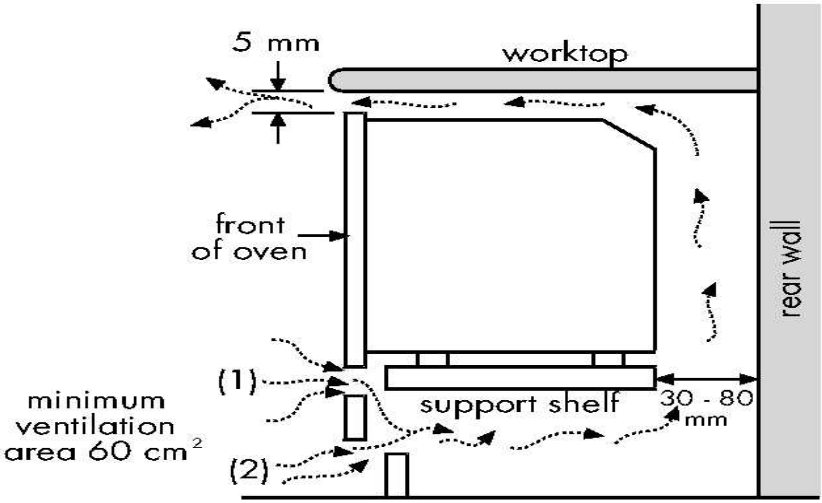


INSTALLATION - 60CM

i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.
iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm2 below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.
Important: Do not modify the outer panels of this appliance in any way.

Ensure that you route all mains electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.
Ensure that all pipe work is of the correct rating for both size and temperature.

Installing the appliance under a worktop
Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.



INSTALLATION - 70CM

Before you start

Please read the instructions carefully - planning your installation will save you time and effort.
Look at the different ways the appliance can be installed - as shown on the following pages - and plan the installation to suit your situation.

Leave the appliance in the base tray packaging until you are ready to install it. When you remove the appliance from the base tray packaging, take care not to damage it.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 47kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

This appliance must be installed only at low level - ie; under a worktop. The controls have been designed for viewing at a low level, and it should therefore not be installed at high level.
Please note that all dimensions and sizes given are nominal, some variation is to be expected.
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

Important: Do not modify the outer panels of this appliance in any way.

Fixing screws - The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.
Step 1: Prepare for installation
There are 3 methods of installing the appliance:

- Method 1: Into a space between two base units, ie; without a housing unit.
- Method 2: Into a housing unit, with an internal height of less than 710mm, which can be modified to obtain the required dimensions.
- Method 3: Into a housing unit, with an internal height of 710mm or more. If you have a non standard size of cabinet which leaves a gap above or below the appliance, you may be able to buy a trim kit (to fill in the gap) from the supplier of your cabinets.

Quantity	Colour	Description	For Fixing
6	Silver	No 8 x 12mm long Self tapping screw	Runners to appliance
12	Black	No 8 x 12mm long Chipboard screw	Runners and sidetrims to cabinet or housing
6	Black	No 8 x 25mm long Chipboard screw	Appliance to cabinet
2	Silver	No 8 x 12mm long Self tapping screw	Appliance to sidetrims

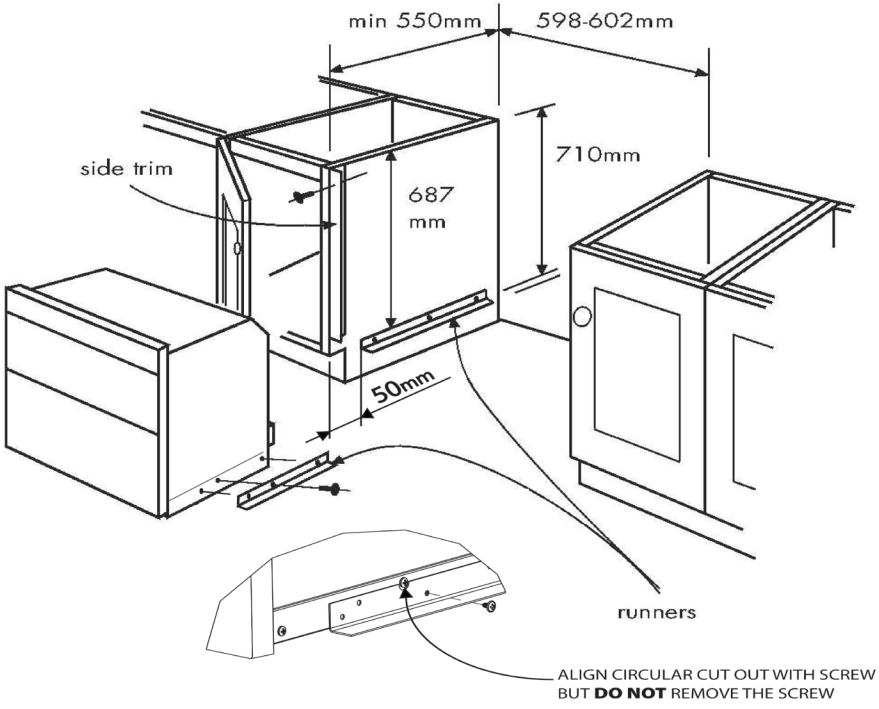
INSTALLATION - 70CM

METHOD 1: WITHOUT HOUSING UNIT(BETWEEN 2 BASE UNITS)

Before installing the appliance, check the internal dimensions as shown.
The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

The Fixing Kit

Should you need a replacement fixing kit please call the customer care helpline and order part number: 01 28287 00.
In the fixing kit you will find 2 side trims (687mm long) and 4 runners (420mm long). The fixing screws are in a polythene bag in the oven.
1. Take the 6 No 8 x 12mm (silver) self tapping screws from the polythene bag, and use them to fit one runner to each side of the appliance.
2. Make sure they are the right way up as shown.
3. Take one of the side trims, hold it against the side of the base unit, and mark off 687mm from the top edge of the base unit, to the top edge of the runner. Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
4. Measure 50mm from the front edge of the base units, to mark the front edge of the runners.
5. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into opposition the right way up as shown.
6. Fit the side trims to be flush to the top and front edges of the base units, using the remaining 6 No 8 x 12mm (Black) chipboard screws.

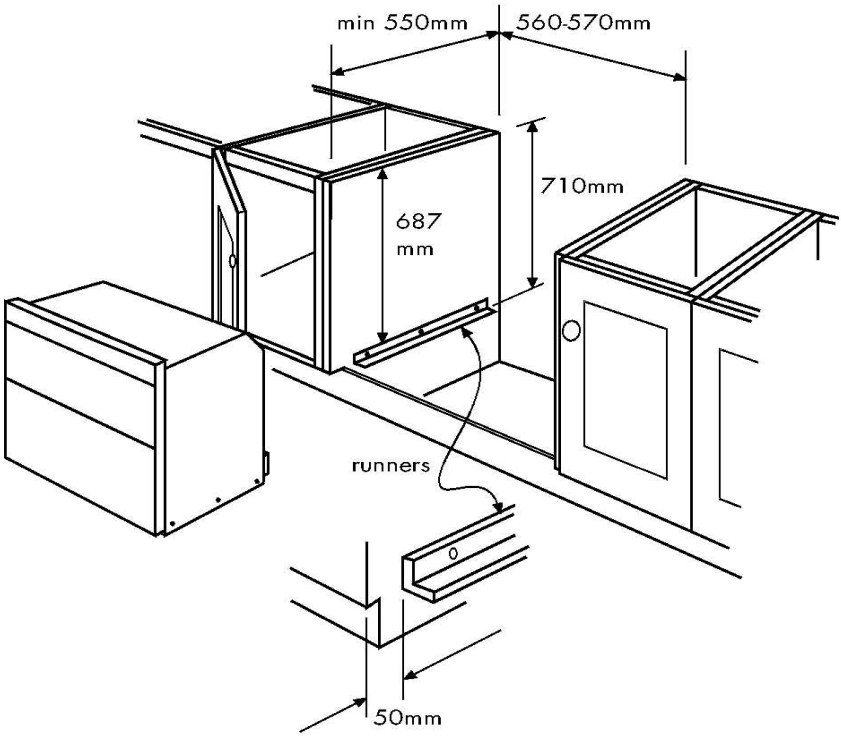


INSTALLATION - 70CM

Method 2: Housing unit with internal height less than 710mm.

Note: You will not need the 2 side trims (687mm long) or the appliance runners for this installation. You will need the 2 runners to fix to the adjacent cabinets.
Before you start;
Before removing the bottom shelf or modifying the housing unit, make sure that it will remain structurally sound, eg; by fixing to adjacent cabinets, floor or worktop.
You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.
To obtain the required 710mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

To fix the runners (if required)
1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 687mm from the top edge of the side unit, to the top edge for the runner. Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
2. Measure 50mm from the front edges of the base units, to mark the front edge for the runners.
3. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into position the right way up as shown.
4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.
If you require a replacement fixing kit please call the customer care helpline and order part number 01 28287 00.

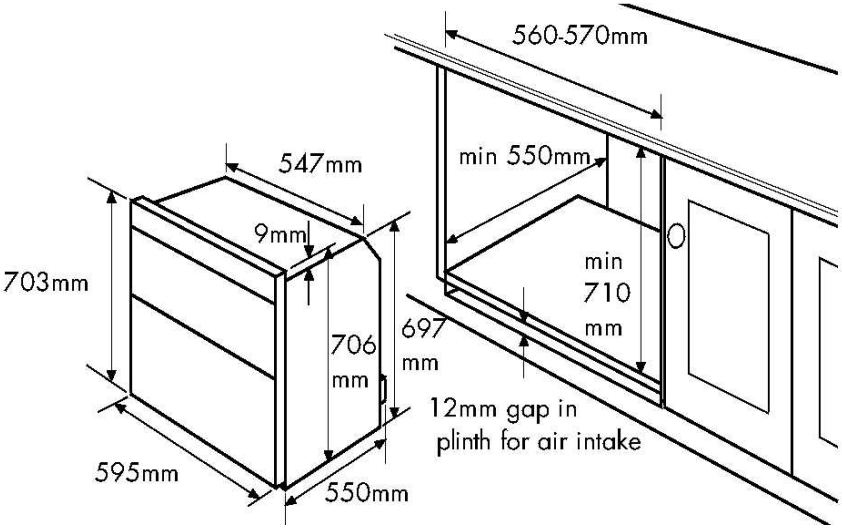


INSTALLATION - 70CM

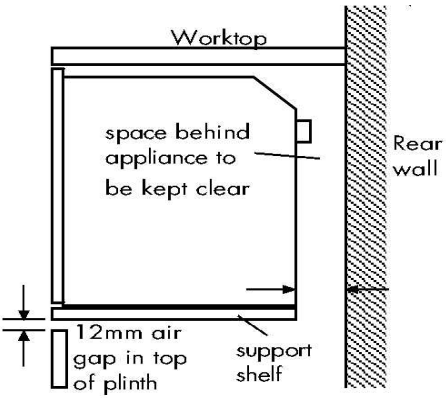
Method 3: Housing unit with internal height 710mm or more

Note: You will not need the 4 runners and 2 trims that are packed with the oven for this installation.

Remove any fixings that may prevent entry of the oven into housing, or obstruct the gas inlet pipe. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.



1. When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
2. When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
3. If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf.



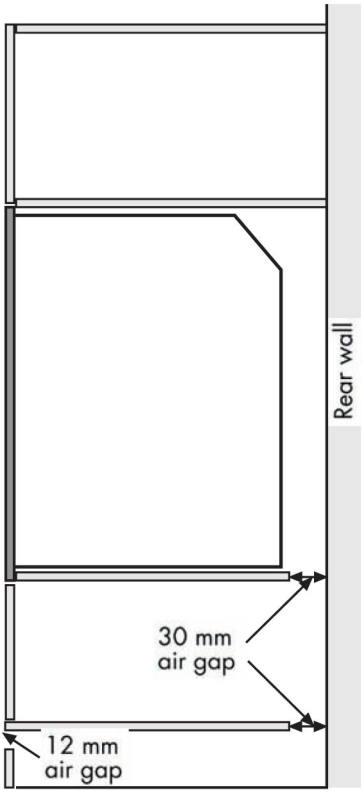
INSTALLATION - 90CM

STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.
Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.
Whilst every care is taken to eliminate burrs and raw edges from this appliance, please take care when handling - we recommend the use of protective gloves during installation.
Please note that the weight of this appliance is approximately 48kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.
Note: When removing the appliance from the base tray packaging care should be taken to ensure the appliance is not damaged.

Siting the appliance

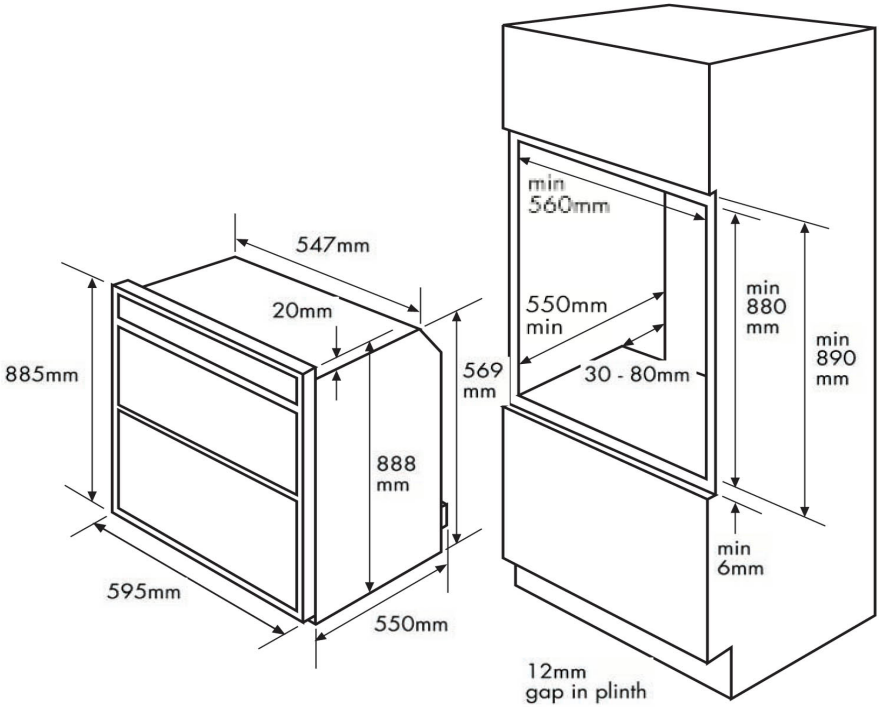
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.
When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.
When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80mm.
If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.
Cut 12mm from the top of any plinth that may be fitted (see diagram).
Important: Do not modify the outer panels of this appliance in any way.



INSTALLATION - 90CM

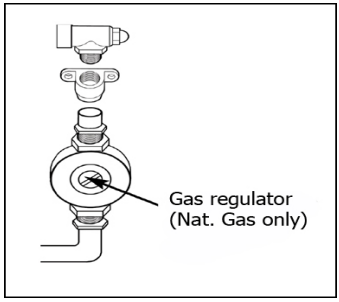
Dimensions

The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown. Note: All sizes are nominal, some variation is to be expected.



STEP 2 : CONNECT TO GAS SUPPLY

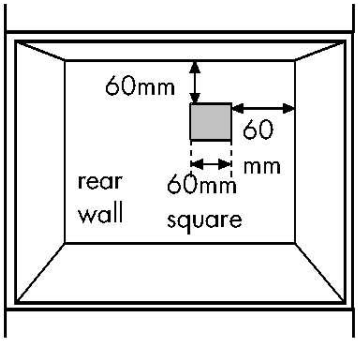
Means of isolation shall be provided at the shut off point by either an approved quick connect device or a Type 1 manual shut off valve. The outlet of the quick connect device shall be at, or below, the horizontal position.



Connection to the gas supply should be made using the Aquaknect AS/NZS 1869 class B hose assembly with an internal diameter of not less than 10mm and regulator (regulator for use with natural gas)

NOTE: Maximum length of hose 900mm. The temperature rise of the areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70˚C.

1. The inlet to the appliance is ISO 7 - Rp ½" internal thread situated towards the top right hand rear corner.
2. Fit the bayonet connection to the wall in shaded area as shown.
The shaded area shown is applicable to installations in minimum depth cabinets. If more room is available, the bayonet fixing area can be extended, provided that the flexible tube does not obscure the fan intake.
3. Use a 900mm - 1125mm length of flexible connector. The flexible connector shall be fitted such that it cannot come into contact with a moveable part of the housing unit (e.g.; drawer) and does not pass through any space susceptible of becoming congested. Make sure that the flexible connector does not block the cooling fan inlet.
4. Natural gas installations must conform to local codes or, in the absence of local codes, with AS:5601 as well as the requirements of any local council, gas, electricity authority or other statutory regulation.
5. Rigid connections must be accessible to disconnect for servicing. Cut a 150mm square hole in the right hand rear corner of the support shelf for the supply pipe.
6. Make sure all connections are gas sound.



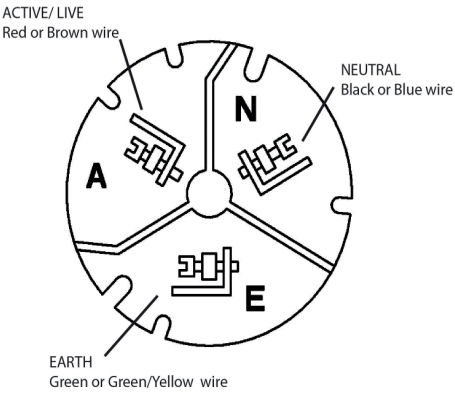
Pressure test point

The pressure test point is fitted on the outlet of the regulator or on an adapter which should be fitted onto the outlet of the regulator.

STEP 3: Connect to the electricity supply - Gas (mains ignition models only)

Warning: This appliance must be earthed.
The flexible mains lead is supplied connected to a mains plug which complies with AS/NZS 3112.
Replace only with a plug of the same type and rating.

WIRING SIDE OF THE PLUG



As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
1. The wire which is coloured green and yellow must be connected to the terminal marked E ⏚ (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured Red.
The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, this must be carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.
Under no circumstances should the mains electric cable be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

INSTALLATION

STEP 4: SECURE APPLIANCE INTO HOUSING UNIT

Note : The unit housing the appliance must be appropriately fixed. Ensure that the appliance is centrally located. Take care not to damage the appliance or cabinetry.

70cm only

Method 1 : Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.
Method 2 : Insert appliance into the cabinet - ensure that it is engaged over the top of the side runners.
Method 3 : Insert appliance into cabinet
Note: For installation Method 1, you will need to drill through the fixing holes into the side trims with a 3.2mm diameter drill.

There are 4/6 black no 8 x 25mm long chipboard screws for securing appliance to cabinet. Insert appliance into cabinet and secure.

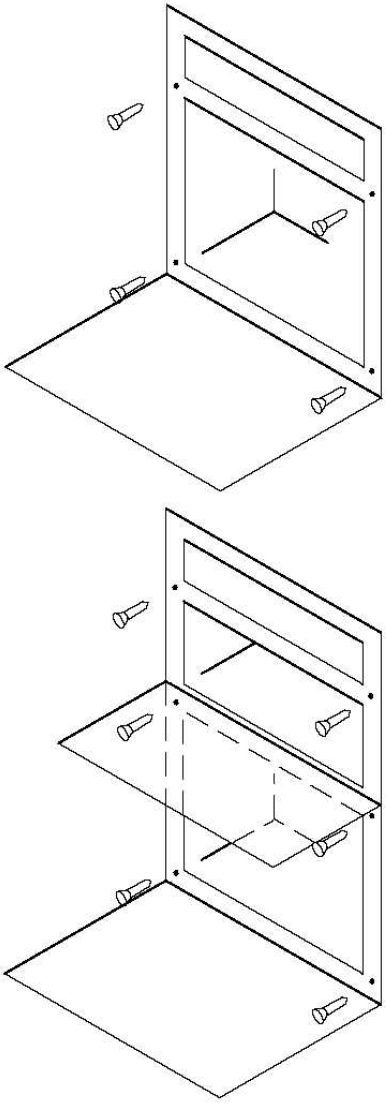
60cm ovens

- Open the oven door and screw the 4 fixing screws through the holes in the front frame.

70/90cm ovens

- Open the grill / top oven door, and screw 2 fixing screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 fixing screws through the holes located under the grill compartment. Close the grill / top oven door.
- Open the main oven door and screw 2 fixing screws through the bottom corner holes in the front frame.

60/70/90 fixing positions



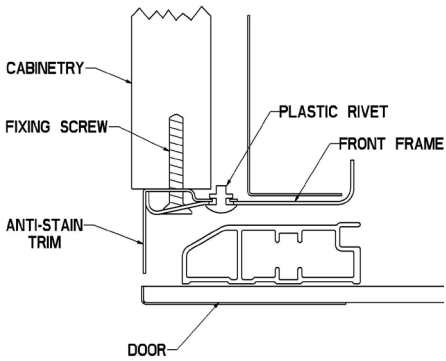
INSTALLATION

Anti-stain trim (if fitted)

The anti-stain trim is factory fitted to the edges of the appliance front frame. This trim provides the cabinetry with extra protection from any escape of heat.

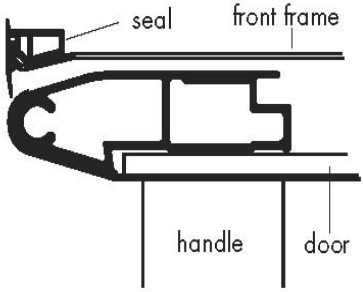
- When Installing the product, ensure the anti-stain trim is correctly located on the edges of the front frame, before positioning and securing the appliance to the cabinet.
- When securing the appliance, the fixing screws provided are driven through the anti-stain trim into the cabinet.

Note : When supplied the anti-stain trim may be loose and is only supported by plastic rivets. The anti-stain trim will be secured when the fixing screws are fully home into the cabinet. The plastic rivets should not be removed.



Edging strip (if fitted)

The edging strip is factory fitted to the edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.
When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.
When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.



INSTALLATION

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

See technical data.

Electrical systems check

In the event of an electrical fault the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out.

Ignition check

Oven ignition:
Push in and turn the main oven control knob anti clockwise to the 'FULL ON' position. The ignition system will spark automatically. Push in the control knob to ignite the gas. The sparking will stop. If after 15 seconds, the burner has not lit, turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.
Do not hold the control knob in for more than 15 seconds.
Turn the control knob clockwise to the required setting.
To turn off, return the control knob to the "off" position.

Grill ignition:
- The door must be open for grilling.
- Push in and turn the control knob clockwise to the grill symbol. Before leaving the installation

Show the customer how to ignite the oven and operate the grill and give them this handbook. Thank you.

Before leaving the installation

Show the customer how to ignite the oven and operate the grill and give them this handbook. Thank you.

TECHNICAL DATA

Data badge
Lower part of front frame and rear of appliance

Type of gas
This cooker must only be used on Natural Gas or LPG only.

Gas category Natural Gas/ULPG

Pressure setting
Natural Gas @ 1.0 kPa - ULPG @2.75kPa

Appliance class
Class 3, built-in oven and grill

Countries of destination
AU & NZ

Electrical supply
240V ~ 50Hz

Max load @ 240V
60G - 1885W / 70G & 90G - 1920W

Warning: This cooker must be earthed.

60cm

Gas	Burner	Nominal Rate on	Injector size
Nat gas	Oven	9.0 MJ/h	144
	Grill	Electric - 1850W	NA
	Total heat input	9.0 MJ/h	

60cm

Gas	Burner	Nominal Rate on	Injector size
LPG	Oven	8.46 MJ/h	0.82
	Grill	Electric - 1850W	NA
	Total heat input	8.46 MJ/h	

70/90cm - Double Oven

Gas	Burner	Nominal Rate on	Injector size
Nat gas	Main Oven	9.0 MJ/h	144
	Top Oven	6.3 MJ/h	180 Amal
	Grill	Electric - 1850W	
	Total heat input	15.3 MJ/h	

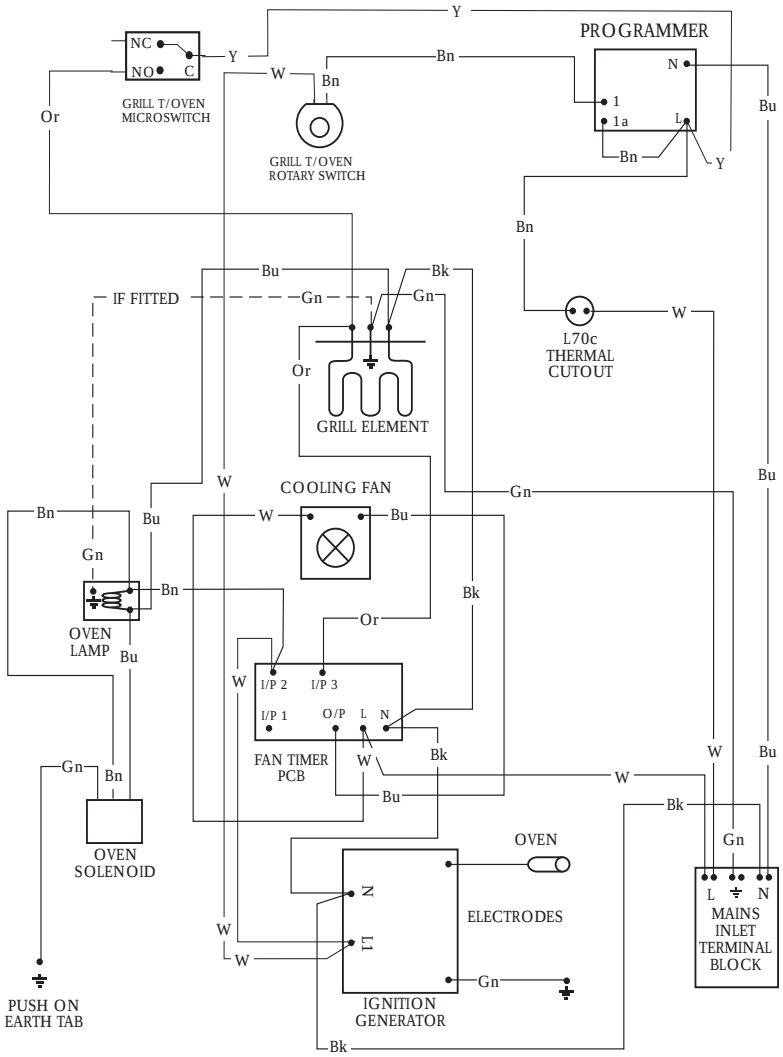
70/90cm - Double Oven

Gas	Burner	Nominal Rate on	Injector size
LPG	Main Oven	8.46 MJ/h	0.82
	Top Oven	6.50 MJ/h	0.72
	Grill	Electric - 1850W	
	Total heat input	14.96 MJ/h	

WIRING DIAGRAM

BELLING BI 60G - AU ISSUE B

Wiring colour code: Bk -Black, Bn -Brown, Bu -Blue, Gn -Green or Green/Yellow, Or -Orange, R -Red, W -White, Y -Yellow.



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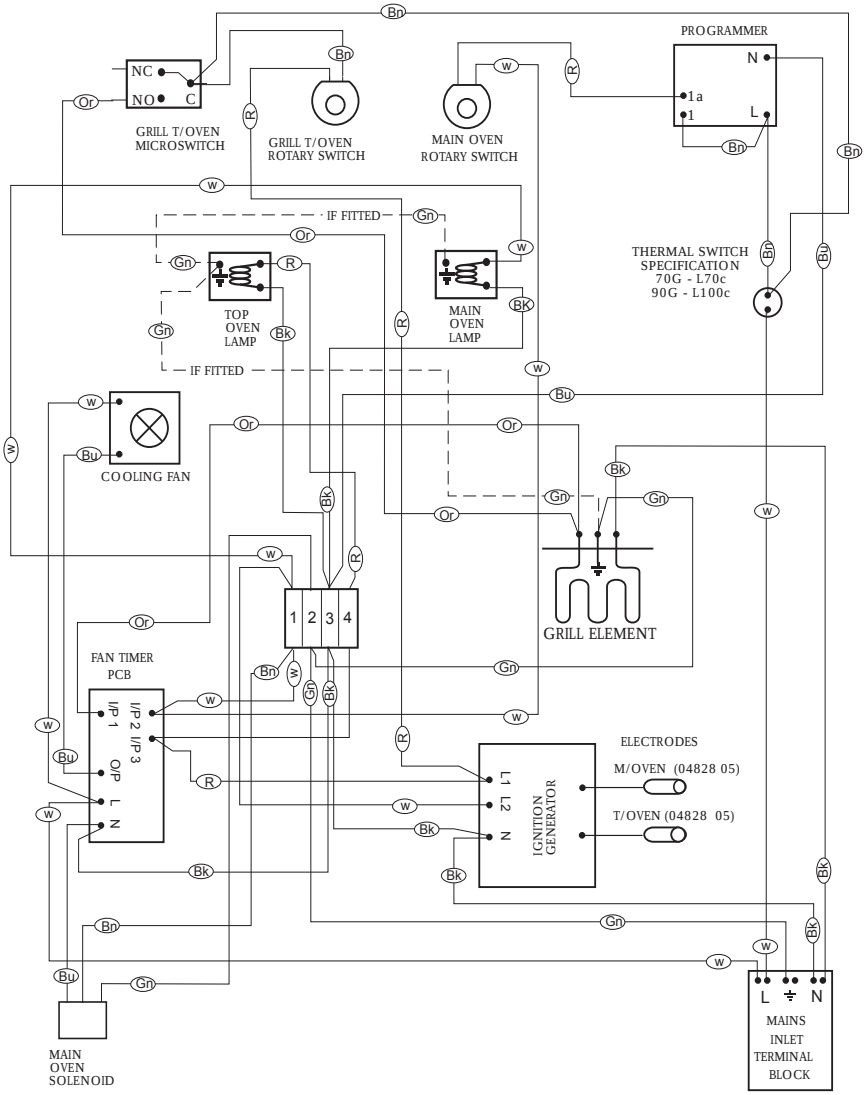
30/08/2012

WIRING DIAGRAM

BELLING BI 70/90G - AU | Wiring Diagram | ISSUE D

Wiring Colour Code : Bk -Black, Bn -Brown, Bu -Blue, Gn - Green/Yellow, Or - Orange, R -Red, W -White, Y -Yellow.



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CUSTOMER CARE

FAQs

What parts of the appliance can be washed in a dishwasher?

- Any enamelled parts such as the grill pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

What parts must NOT be cleaned in a dishwasher?

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

There's been a power failure and the product won't work.

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

My oven is a single combined oven and grill - can I use both functions together?

- No. You can only use one or the other.

Why is there condensation on the doors?

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
- Preheat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
- Whenever you can, cook wet foods at higher temperatures.
- Don't leave food in the oven to cool down.
- Automatic cooking will normally produce condensation when the oven is cooling down with food inside.

Should the cooling fan continue to run once the appliance has been switched off?

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

Can all gas appliances be converted from Natural Gas to LP Gas?

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice - do not attempt to convert an appliance if it is not compatible.

Why won't the ignition work?

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

Call Customer Care for a Service Engineer's visit if:

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

CHANGING LIGHT BULBS
(where fitted)

Warning: There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardwarestores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty**.**

No of Lamps	Instructions
1	Remove the oven shelves. Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove (Where fitted). Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back.

Please keep this handbook for future reference, or for anyone else who may use the appliance.

Please keep this handbook for future reference, or for anyone else who may use the appliance.

CONTACT US

Calling for a service
If you should experience any problems with your cooker please contact your retailer or place of purchase.

Important note:

Service work is to be conducted by authorised persons only. It is advisable to have your cooker checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816
New Zealand 09-274-8265

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode

Glen Dimplex Australia PTY Ltd, Unit 1/21, Lionel Road,
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